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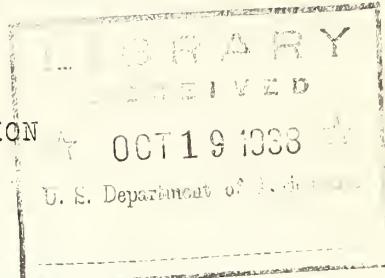


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NATIONAL FARM AND HOME HOUR  
LAND GRANT COLLEGE SERIES

NEW YORK AGRICULTURAL EXPERIMENT STATION  
GENEVA, NEW YORK

August 17, 1938



CHICAGO ANNOUNCER ( AFTER REGULAR OPENING ANNOUNCEMENT )

A little later on today's Farm and Home Hour program we're going to journey to the eastward, to visit a distinctive Land Grant Institution, the New York State Agricultural Experiment Station at Geneva, New York. But first, we hear some music by Walter Blaufus and the Homesteaders.

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CHICAGO ANNOUNCER: Now, it's time for our visit to New York State, to meet a select group of members of the Farm and Home Hour Family.

Each month, you know, we visit one of the Land Grant Institutions found in every state. Most of these institutions are college or universities, having a three-fold activity, the instruction of young men and women, research work in agriculture and other fields, and the spreading of knowledge of better farm and home practices throughout their respective states. But the institution which we visit today has concentrated on research work. It has no students, and no extension work. But we are going to hear the interesting story of what one research institution has done for the agriculture of the nation, as we visit the New York State Agricultural Experiment Station at Geneva. John Baker of the radio service of the United States Department of Agriculture, is waiting to conduct us on our visit. We take you now to Geneva, New York.

CUE: BAKER: Good morning, everyone. We're speaking to you now from the New York State Agricultural Experiment Station at Geneva, New York. On the hill above Lake Seneca, the largest of the beautiful Finger Lakes, for which New York State is famous, is located one of the research institutions engaged in finding new and useful facts for farmers and consumers of New York State and of the nation. This experiment station is a part of Cornell University, which has its campus at Ithaca, 40 miles to the south.

You and I are not the only visitors at the experiment station today. This is "Experiment Station Day". The farmers of New York State have been invited by the new Director of the Station to visit their research institution at Geneva. Several hundred dairymen and fruit and vegetable growers are on the grounds today---spread out over the 350 acres of land which are put to use in an effort to help them ob-

tain better crops and to produce better dairy animals and dairy product

We're in the office of Director P. J. Parrott, new director of the Station, where he is playing host to representative farmers of New York State, who have come in to meet some of the research workers on the staff of the Experiment Station. You'll meet these men in a moment, but first you should meet---Director Parrott.

PARROTT: I am very glad to have the opportunity to welcome our visitors to the New York State Experiment Station today. And when I say "visitors" I mean not only the New York farmers who are actually on the grounds today, but also you who live too far away to make a visit in person. During the next half hour I hope you'll become acquainted with our experiment station, with some of the men who conduct our research, and with the work that we are doing here.

And I'm glad to see some of my very good friends engaged in farming visiting here today.

BAKER: I suppose you know these men, Director Parrott, probably better than I do.

PARROTT: Of course I know them. But I wish you would mention their names, Mr. Baker, because I'd like for the others to become acquainted with my friends.

BAKER: I'll be glad to do that, Director Parrott. First, here's Ernest R. Clark, a fruit grower from Spencerport, Henry Marquart, a vegetable grower, from Orchard Park and this is Charles H. Baldwin of Syracuse, who has been closely associated with dairy farmers in New York State for many years.

BALDWIN: We're all interested in the things you're finding out here at the Geneva Experiment Station, Director Parrott. I suppose dairymen are doing a great many things with their dairy herds and in handling their milk---that they wouldn't be doing if it weren't for the work of your men here.

PARROTT: I'm sure they are. I could tell you in a general way about our dairy work, but some of the men on our staff who are engaged in research work effecting dairying and dairy products are right here---and you might like to talk with them.

BALDWIN: I certainly would. Of course, I have known some of them for years--Dr. Breed, Dr. Dahlberg, and Dr. Hucker---over there.

PARROTT: Then why don't you ask them about their work?

BALDWIN: There's nothing I'd like better. Dr. Dahlberg, it seems to me that one of the things dairymen have to think about is finding more ways of using milk. You can't expect all of the milk produced in this State to be drunk as fluid milk. Have you tried to find some other ways of using milk?

DAHLBERG: Yes, indeed. New uses of milk---and improvement of milk products are some of the big jobs that we've been working on. Do you know that most of the cream cheese that is made in America today is made by the "Geneva Method" or some method similar to it?

BALDWIN: The "Geneva Method"? You mean--a method that was developed here?

DAHLBERG: That's right---.

BALDWIN: What's the difference between the Geneva method and the old method of making cream cheese?

DAHLBERG: In general, it's this: Under the old method, the milk, enriched with cream, was allowed to curdle by souring. Usually it worked properly, but sometimes it didn't. But in the Geneva method, the milk is put through a homogenizer, which curdles it by machinery. It's much more rapid, and the results are always the same.

BALDWIN: That's something I didn't know about cream cheese before. And I know that anything that can be done to get people to eat more cheese--or to use more of any product that contains milk---is going to help the dairy farmer.

DAHLBERG: Certainly it is. Another example of that is the work one of our research chemists, Dr. D. C. Carpenter, has done with plastics. Plastics formerly provided a market for a good many million pounds of milk each year. In recent years they've found other ways of making plastics--and so they're using other materials. But Dr. Carpenter has been studying casein plastics--and if he can find ways of making these materials much more rapidly than used to be possible--I won't be at all surprised if we find casein regaining its place as a plastic material--and that should mean a larger demand for fluid milk.

BALDWIN: That's something to hope for, certainly, Dr. Dahlberg. Now I'd like to talk to Dr. George Hucker.

HUCKER: I'm right here, Mr. Baldwin.

BALDWIN: You have just returned from New Zealand, I understand.

HUCKER: Yes, the Minister of Agriculture of New Zealand asked me to study the problem of mastitis control. I've been working on mastitis here, you know.

BALDWIN: It seems to me that when we have a man here in our own State who's valuable enough to be taken half way around the world--we ought to know something about his work. Tell us something about mastitis, Dr. Hucker.

HUCKER: I think every dairyman knows that it's a disease of dairy cows--in fact it's one of our most important dairy troubles. When a cow gets mastitis she begins to drop off in her production, and before long she may be almost worthless as a dairy animal.

BALDWIN: I'm afraid too many dairymen have learned that from experience. Have you found a cure?

HUCKER: No--not a cure, but we have made some progress toward the control of mastitis.

BALDWIN: And what's that?

HUCKER: We have two tests for mastitis--both of them rough tests--one a little more accurate than the other. One of these is the use of a strip cup that's a cup with a fine wire screen over it. You milk a little milk from each quarter of the cow's udder through this screen. In the advanced stages of mastitis there will be flakes or clots in the milk, and they will show up on the screen.

BALDWIN: You say that works in the advanced stages of mastitis. Isn't there any test that shows up the trouble before it gets to the advanced stages?

HUCKER: Yes--there is. The other test--that we've worked out here--is called the brom-thymol blue test. It's a chemical test--and while it doesn't work in all the cases--it's a very useful, simple test that any county agent or farmer can use. In fact--thousands of tests already have been made--and hundreds of cows infected with mastitis have been removed from dairy herds.

BALDWIN: Well you may not have a cure for mastitis, Dr. Hucker--but when you help dairyment to locate infected cows and get rid of them--you're helping them to get better dairy herds.

I see Dr. Breed here and I want to ask him about some of the other work that has been done for dairying here at the Geneva Experiment Station. What about the bacteria test that you developed--Dr. Breed. It's called the "Breed test", I believe.

BREED: Yes--that's correct. It is also known as the direct microscopic method. But what do you want to know about it?

BALDWIN: I understand that almost every city in the United States that has milk inspection, uses the Breed test. Was your test the first one that was worked out for counting bacteria?

BREED: No--not the first. The thing that I was looking for was a rapid, simple, and accurate test. The old tests required a lot of time and equipment. But we found here at the Geneva Station that it was possible to stain the bacteria in the milk and count a sample of them under a microscope and have a test that was just as accurate as the slower methods of growing cultures of bacteria. The Breed test takes

only a few minutes while the other tests require several days.

BALDWIN: Then it's easy to see why milk inspection boards are using your tests instead of the old methods. But what has this done for the dairy farmer?

BREED: The thing that any method of counting bacteria in milk can do for the dairy farmer is to provide a yardstick for measuring the sanitary quality of milk. It tells the farmer whether he is doing a good job of keeping his barn, his cows, and the pails and cans which hold the milk--clean and sanitary. If the test shows that the bacteria count is too high, then the farmer needs to do something to improve the sanitation practices he is using. The Breed test is just a better yardstick for measuring sanitation. Dairymen are doing a much better job of producing a safe supply of milk than they did 25 years ago, and I like to think that we bacteriologists have helped them to do it.

BALDWIN: You've done that all right, Dr. Breed. What sort of things are you working on now that have to do with bacteria and milk?

BREED: My associates in the Division have a great many different studies under way, of course. One of the most interesting things that we're doing now is a study Dr. Sanborn is making of different kinds of paper containers for milk.

BALDWIN: You mean "paper" milk bottles?

BREED: That's correct. About one-fifth of the packaged milk sold in New York City under present conditions is sold in paper bottles. We are now trying to develop ways of making these containers perfectly sterile.

BALDWIN: And I'm willing to bet that you will find the answer here at the Geneva Experiment Station, Dr. Breed. Well--Director Parrott--I'm afraid I've taken up a lot of your time, talking with these men here.

PARROTT: Not too much, Mr. Baldwin. That's why we're here--to provide you--and anyone else with information.

MARQUART: I wonder if I couldn't get in a word here.

PARROTT: Certainly you may, Mr. Marquart. About vegetable growing, I expect.

MARQUART: Well--that's my business--and the business of some of your men here at the Experiment Station. I came here today--to find out what is being done to help me and other vegetable growers.

PARROTT: Well, it would take a long time to tell all that we're doing in an effort to help vegetable growers. But I think if you'll talk to some of our men you'll get a fair idea. Suppose you start with Mr. Tapley.

MARQUART: I'll be glad to. Bill, you and some of the men who work with you have been doing quite a bit of work with fertilizers, haven't you?

TAPLEY: Yes, we've made quite extensive studies of fertilizers. In the last few years Professor Sayre has been studying the placement of fertilizers, trying to find out just where to place fertilizers for the best results on different crops.

MARQUART: We used to think that if we got the fertilizer into the ground we were doing about all that was necessary.

TAPLEY: Yes--and many people still have that idea. But we've found that you're likely to injure some crops if the fertilizer comes into direct contact with the seed. About the best way to handle fertilizer for peas is to put it in a continuous band, about 2 1/2 inches away from the row. With tomatoes, we've found that in a season with plenty of rain, we get the best results putting the fertilizer in a band; but in dry season we get higher yields by broadcasting the fertilizer. But there's this important fact which we've learned: as a rule, you can make a bag of fertilizer go farther, and use smaller amounts of fertilizer if you place it in bands.

MARQUART: This matter of placing fertilizers is one that's interesting and mighty important, Mr. Topley. Director Parrott, I want to tell you how much all of us vegetable growers appreciate having the red copper oxide treatment for damping off. That has saved us millions of young plants and lots of worry. All we need to do now is treat the seed with red oxide of copper--and the plants live and grow. It's simple, easy, cheap--and it works!

PARROTT: I'm glad you feel that treatment, developed here by Dr. Horsfall, is so valuable.

MARQUART: It certainly is. And I suppose now that you have damping-off licked--there's something else for you to work on.

PARROTT: Yes--there's just one problem after another.

MARQUART: What about cabbage yellows? I'm not a big cabbage grower myself, but I know a lot of my friends are having trouble with it every year.

PARROTT: Dr. Reinking, you'd better talk with Mr. Marquart about that.

REINKING: Cabbage yellows is a problem almost every season. We've been working on it for the last two years. No spray or seed treatment does any good because the disease gets into the soil and stays there.

MARQUART: That's discouraging. What can we do about it?

REINKING: Well the thing that I've been studying is varieties of cabbage that will not be bothered by yellows. We already have varieties that are resistant--but not all of them grow well in New York State. What we

need here is a variety that is resistant to yellows, and at the same time will produce good yields in our state. When we can find that---I think we'll have something.

MARQUART: No question about that, Dr. Reinking---But speaking of varieties, have you anything new in your vegetable variety work, Professor Tapley?

TAPLEY: Well, yes, Henry, we have a new tomato--the "Red Cap".

MARQUART: "Red Cap"--that's a good name. Just where will Red Cap fit into the picture for the tomato grower?

TAPLEY: From what we can tell by its behavior thus far, Red Cap should prove valuable as an early variety for the market gardener and should become as valuable as John Baer and Nystate---another one of our new varieties---for canning.

MARQUART: Well that Red Cap should be a real addition to our list of tomato varieties.----Say--Doc Glasgow----

GLASGOW: Right here, Henry. What's on your mind?

MARQUART: Well--first of all--I want to congratulate you on your new job as head of the entomology division here. I haven't seen you since you stepped into Parrott's shoes.

GLASGOW: Thanks very much, Henry. They're rather large shoes--figuratively speaking.

MARQUART: Yes--but you can fill them. Now--I wish you'd tell me how you worked out the method of controlling cabbage maggot. I imagine almost every cabbage grower in the country knows about it and most of 'em use it. Since you're the man who figured much of it all out, I'd like to hear you tell about it.

GLASGOW: Well---of course cabbage maggot---the larva of one kind of fly---is likely to be a serious problem in almost any cabbage patch. The eggs are laid near the base of the plants, and the maggots go to work on the roots---and it isn't long before the plant is seriously injured---

MARQUART: Either that or entirely killed.

GLASGOW: That's right. Well---we tried a great many kinds of materials. Finally we learned that corrosive sublimate---or mercuric chloride---whichever you care to call it---would kill the insect---if a solution of the chemical was poured around the base of each plant. We studied other chemicals which contain mercury---and finally we learned that calomel was still better. So---for the last few years---we've been recommending the use of a suspension of calomel to control cabbage maggot. Of course---that simple recommendation comes as a result of many years of work---and trials with dozens of chemicals and drugs---before we found the one that worked best.

MARQUART: But when you did find the solution---you gave every vegetable grower some valuable information. What about other pests like corn ear worm and pea aphis? Anything new on them?

GLASGOW: I wish I could tell you that we have the control measures all worked out for corn ear worm and pea aphis---but I can't. We've been making progress---and I hope we'll have the problems solved before long---but that's as much as I can say now.

MARQUART: Thanks a lot, Doc. Well, Director Parrott, it looks to me as though you and your men here at the Experiment station are working on the things of most concern to us vegetable growers---fertilizers---varieties---methods of controlling diseases and insects.

PARROTT: It's good to know that you think we're hitting the vital problems, Mr. Marquart. But of course we haven't had a chance to tell you about many of the things that we're doing. Take the seed testing work, for example.

MARQUART: Seed testing! Oh yes---I'd almost forgotten about that. You test vegetable seed and farm seed for farmers and seedsmen and seed dealers, don't you?

PARROTT: That's correct. Mr. Munn, here, is in charge of the seed testing work---so maybe he'd better talk about it.

MUNN: I'll be glad to do that, Director. Our work really has two purposes, Mr. Marquart---to help seed producers to turn out better seed---and to protect farmers and gardeners against buying worthless seed.

MARQUART: And just how do you do those two things? ~~samples~~

MUNN: Samples of seed are sent in here from all over the state and we test them for germination, for purity, and for diseases which are carried on the seed. And we also make special tests when we are asked to do so. A great many seed houses either have gone out of business or have improved the quality of their seed---after our reports have been made public.

MARQUART: Then you act as sort of policeman so far as seeds are concerned---and that's a mighty important service.

CLARK: I'll agree with that, Mr. Marquart---but it seems to me that the fruit work of the Experiment Station has been overlooked long enough. After all, if there's one thing that has made the Geneva Experiment Station famous all over the country, it's the work that has been done with fruit. Isn't that right, P. J.?

PARROTT: I expect you're right, Ernest. Of course---we're rather proud of the research work we've done in a great many lines, but our fruit work HAS been outstanding.

CLARK: You're right it has. Take the Cortland apple, for example---that's a variety that you people developed here---that has already made a name for itself in the leading apple markets. How long have you been working on new varieties here at Geneva?

PARROTT: Now---just a moment. I believe in sending questions to the right man---so I'm going to ask you to talk with Mr. Wellington who is in charge of our fruit breeding work. You know him, of course.

CLARK: Of course---I've known Mr. Wellington ever since he came to the Station.

WELLINGTON: It's good to see you here today, Mr. Clark. What was it you were asking about the variety work?

CLARK: I just asked Director Parrott how long it has been going on.

WELLINGTON: Why, the Geneva Experiment Station has been at work on new varieties of fruit for more than 40 years. In that time, we've tested about 75 thousand different seedlings---always looking for something better than we already have.

CLARK: And of course it takes several years to test the varieties you've developed. Speaking of new varieties---I can't help reminiscing a little---thinking back to the winter of 1933 and 34---when the wind howled down out of the northwest---and the mercury in the thermometer dropped clear down into the bulb---and we began to wonder whether our Baldwin trees would live through the cold weather. And the next year and the year after that---we found that about half of them had been killed---or so seriously injured that they were worthless.

WELLINGTON: Yes---I think every fruit grower in the northeast remembers that winter, Mr. Clark.

CLARK: Well---that leads up to the thing I want to ask. Are you trying to find a good winter apple to take the place of Baldwin?

WELLINGTON: We're a long way ahead of you on that, Mr. Clark. We've been looking for a better winter apple for a long time---and I think we may have it. A combination of Ben Davis and Jonathan---it yields well---it is a good keeper---has a good red color---and the trees appear to be perfectly hardy.

CLARK: Well---if it's as hardy as the Ben Davis and has the quality of the Jonathan it should be just what we need. What's its name?

WELLINGTON: We've named it Webster.

CLARK: After our neighboring town of Webster, Monroe county, I suppose. I'm certainly glad to hear that you have a new variety that will give us apple growers here in the Northeast what we've been looking for.

WELLINGTON: I hope it will turn out to be just that. But time will tell whether it is or not. By the way---your friend Dr. Tukey has something that you may have been looking for too, Mr. Clark. Tell him about it, won't you, Tukey?

TUKEY: I'll be glad to. I suppose you mean the dwarfs?

CLARK: Let's hear about your 7 dwarfs, Tukey. The dwarf trees New York has had in the past would be characterized by Dopey of the famous Seven

TUKEY: Yes---I know just the kind of dwarf trees you're talking about. The kind we used to have 25 years ago weren't worth much---call them Dopey---Sleepy---or Grumpy if you like---they were weak---they didn't live long---and they weren't adapted to this section of the country.

CLARK: I suppose yours are different?

TUKEY: If they weren't---we wouldn't be interested in them here at the Station. I think you're going to hear more about them in coming years.

CLARK: I trust so.---How big do these dwarf trees get?

TUKEY: We have them in three different sizes---not Seven---three. The very dwarf trees never get higher than a man's shoulder; then there's another size that we call semi-dwarf---and these trees grow to a height of about 8 or 10 feet when they're full grown; and a larger size---which we call semi-standard---which get to be about the size of a sour cherry tree---but not as large as an ordinary apple tree.

CLARK: Well---some of those slightly dwarfed semi-standard trees are what interest me. But what about varieties.

TUKEY: You can get dwarf trees of any variety you want.

CLARK: You mean that I could get a McIntosh---or a Northern Spy---in a dwarf apple tree?

TUKEY: That's right---you could get either of those varieties in any one of three sizes of dwarf trees. The leading nurseries in New York State are just beginning to carry them. I think we'll see a great many dwarf trees planted in the next few years.

CLARK: I shall certainly give them a trial. But now---I wonder if I might have a word with Dr. Tressler.

TUKEY: I should say so---and don't let him get away without telling you about apple juice and cherry juice. He has something good there.

TRESSLER: I'm not likely to talk about anything else, Tukey. Unless you want to ask about some other phase of our work, Mr. Clark.

CLARK: Not at all--fruit juice is something that I'm most interested in, Dr. Tressler. I understand you've been finding out a lot of things about cider.

TRESSLER: Let's not call it cider---if you don't mind. Let's call it "Apple Juice"

CLARK: Just as you say--but what's the difference between cider and apple juice

TRESSLER: Well---most people think of cider as something that you can buy only in the fall---or, if you get it at any other time of the year, it's a drink that has been processed so much that it doesn't have the real apple flavor.

CLARK: That's true. But what about the Apple Juice you're talking about ?

TRESSLER: We've found out how to make apple juice so it has the real fresh apple flavor. It's a rather cloudy drink just as it should be---but it's a drink that I think everyone will like.

CLARK: But how can you preserve it so as to keep this fresh flavor ?

TRESSLER: Dr. Pederson, one of our bacteriologists, has worked out a system of pasteurizing it so the apple juice can be canned or bottled, and kept almost indefinitely in its fresh state.

CLARK: Yes---but I can't afford to put in expensive equipment for pasteurizing apple juice the way a dairy plant pasteurizes milk.

TRESSLER: You don't need expensive equipment. Pederson,---tell Mr. Clark how much it would cost to fix up a pasteurizing outfit for the average fruit grower to use.

PEDERSON: It doesn't need to cost over \$15, Mr. Clark---and probably it can be made for less than that.

CLARK: Fifteen dollars - most encouraging. Well, that's getting down within reason. I could readily sell all my drop apples in the form of cider---I mean--apple juice, if I could keep it on hand the year around, and could be sure that it was a drink that people would enjoy.

PEDERSON: Well, the American public has been educated to drink grape juice and orange and grapefruit juice. Why not other fruit juices ? apples, currants, rhubarb, peaches, blueberries ? They're all good to look at and better to drink; I can't help feeling that within the next few years fruit growers are going to find that a good way to market part of their crop will be in juice. When you get a minute to spare, come see our exhibit over by the old stone barn---and we'll give you a sample of some of these fruit juices.

CLARK: I'll be over in just a few minutes. This idea of fruit juices looks mighty good to me.

Well, this has been a most enjoyable visit, Director Parrott. There's a real inspiration in talking with these men of yours.

PARROTT: I'm glad you feel that way about it, Ernest. Now---here's another one of our staff members whom you should know---and you, too, Mr. Marquart---and Mr. Baldwin. I'd like for you to meet Dr. B. R. Nebel.

NEBEL: I'm happy to meet all of you gentlemen.

PARROTT: Dr. Nebel is engaged in some plant breeding work that I feel is likely to result in more improvements in our plants than we have had up to the present time.

MARQUART: That's a mighty big statement to make. Dr. Nebel, we'd all like to know what you're doing in the way of breeding new plants.

NEBEL: I don't know, gentlemen--whether I can live up to all the things that Director Parrott has said, or not. My work has dealt with new methods of plant breeding--using x-rays, drugs, and other agencies to change the inheritance of plants. I found that with marigolds, for example---when the plants were treated with a drug called colchicine---the number of chromosomes in a cell doubled.

CLARK: Now--hold on just a minute. These chromosomes that you talk about---they're tiny little things in the plant cells that have a lot to do with the inheritance of plants--determining whether peas are going to be tall or short---and whether an apple will be red or yellow---and things like that. Isn't that about what chromosomes do ?

NEBEL: In a general way---that's correct, Mr. Clark. When a plant is treated with colchicine, its cells contain twice as many chromosomes as usual. Much of my work has been with marigolds---and I have found that this drug--colchicine---produces marigolds that are larger---with larger and more beautiful blossoms and sometimes with more fragrance.

BALDWIN: Then it's a sort of a double-loaded plant, isn't it ?--with twice as much of everything ?

MARQUART: It's really a new variety.

NEBEL: That's correct. A new variety--or even a new race--produced by drugs.

CLARK: But can you do this with anything besides marigolds ?

NEBEL: Yes--our investigations indicate that most flowers and vegetables, hay and grain crops can be changed and improved by the use of colchicine!

CLARK: What about fruits--apples, cherries, and the like?

NEBEL: Apples are so far advanced in their evolution that they are not likely to be improved much by the use of colchicine, but I think there is a great possibility of developing new and improved varieties of the stone fruits, cherries, plums, peaches, and the other stone fruits. I predict that if proper attention is given to this method of plant breeding--many of our plants may be improved as much during the next twenty years as they have during the past two hundred years.

BALDWIN: Now there's something for us to think about.

MARQUART: I should say it is.

CLARK: I've lived a good many years--and I've seen a lot of improvements in plants--many of them made right here at this Experiment Station. But you've certainly opened my eyes, Dr. Nebel. P. J.--you haven't any more surprises like that hidden around, have you?

PARROTT: No--no more surprises, Ernest. But I did think you'd be interested in this work in breeding new plants.--The time for our visit together is almost over--and in conclusion, I'd like to introduce a good friend of mine and of the Geneva Experiment Station. He's a good dairy farmer, a profound philosopher---and a grand person to know. It's a pleasure to present Jared Van Wagenen, Jr.

VAN WAGENEN'S REMARKS IN APPRECIATION OF THE GENEVA EXPERIMENT STATION. TWO MINUTES.

KADDERLY: Thank you, Mr. Van Wagenen. I'm sure that all of us would say "Amen" to your words of tribute to the work of the Geneva Experiment Station.

For the last thirty minutes, ladies and gentlemen, we've been visiting the New York State Agricultural Experiment Station--along with several hundred New York farmers who are attending the first "Experiment Station Day". Director P. J. Parrott and his staff have been playing host to this group all day long--and during this broadcast--to four representative farmers, Ernest R. Clark, a fruit grower of Spencerport; Henry Marquart, a vegetable grower from Orchard Park; Charles Baldwin, of Syracuse; and Jared Van Wagenen, Jr., of Lawyersville

These men have helped us all to gain a better understanding of the service to agriculture rendered by this splendid experiment station.

From Geneva, New York, we return you to Chicago.

CUE:- Switch to Chicago.

CHICAGO ANNOUNCER: Back in Chicago we express our thanks to Director Parrott and his colleagues, and to the others who helped to make our visit to the New York Agricultural Experiment Station so interesting.

This visit to the Experiment Station at Geneva was another in the series of programs from Land Grant institutions, presented once each month as part of the National Farm and Home Hour. The next program in this series, on September twenty-eighth, will come from the University of Wyoming, at Laramie.

AN APPRECIATION OF THE NEW YORK STATE AGRICULTURAL EXPERIMENT STATION

To be broadcasted on the occasion of the Farm and Home Hour, August 17, 1938

By Jared van Wagenen, Jr.

I am very happy on this noteworthy occasion to bring to Director Parrott and his staff the greetings and congratulations of the farmers of the Empire State. I am glad to do this because for more than a full generation I have known the successive Directors of this institution in fairly intimate fashion and in earlier years when the Station was much younger than now and when it was still in the day of small things, it was the custom for the various members of the staff to give their aid in Extension Teaching and so it was that I came to know most of that earlier group in the gay comraderie of the Farmers Institute. I know that scattered over the state there must still be many farmers--most of them like myself no longer young--who with me will remember van Slyke and George Smith and Hall and Stewart and Hardin and Beach and Director Jordan--outstanding men here at Geneva--all men whom I know well and who have now gone most of them beyond this life and all of them beyond my ken.

Director Parrott, my friend, you stand at the end of a line of Directors reaching back across fifty-six years. You are the latest but I feel very sure that you will not be the last Director of this station. I take satisfaction in remembering that you are no new-comer. I have been honored by knowing you for more years than I like to remember. You have invested by far the larger number of your mature years in this institution. You are familiar with its history and policies and accomplishments. You are the spiritual heir of men who have brought to this institution sound scholarship and honest research. We are sure that you will carry on according to its best traditions.

It seems to me that these rolling fields, crowned with these stately buildings where we are met, is an especially appropriate place for the establishment of a great Institution for Agricultural Research. The beginnings were made very many years ago. We are almost within eyeshot of the field where more than a hundred years ago John Johnson buried the first drain tile ever laid in America. We are near the home of that wise Master Farmer of a century ago, John Delafield. I am sure that nowhere does inspiring agricultural history come closer than here at Geneva in the lovely and fertile Finger Lake Country of our great State.

Director Parrott--I might continue at much length to multiply words telling you and your associates how greatly the farmers of the state esteem and trust the work of this institution. I am sure that the New York Agricultural Experiment Station is a constantly broadening force in the life of our farm people. I am sure that right now your influence and your usefulness is more outstanding than ever before and so on behalf of all New York State farmers, I bring you loyalty and felicitations and all good wishes.

